

Product Specification

Finished Product Details:	
Product Code:	52269
Product Name:	Pataks Tandoori Marinade Paste 2 x 2.5kg
Legal Name:	A blend of ginger, tamarind, coriander, ground spices & seasoning
Product Description:	Tandoori Marinade Paste
Import Commodity Code	2103909089
Export Commodity Code	21039090

Weight / Volume:				
Value (Weight/Volume/Count)	Units (g/kg/ml/ea)	Average or Minimum Weight	If average weight, is it in accordance with EU regulations enabling use of 'e' symbol?	Drained Weight (if applicable)
2.5	Kg	Average	Yes	N/a

Shelf Life & Storage Instructions:	
Total Shelf Life :	18
Shelf Life From Opening :	Use within 6 months of opening and before the best before end date
Storage Conditions:	Store in a cool, dry place
Storage Once Opened:	Store in a cool dry place
Storage In Transit:	Store in a cool, dry place
Explanation of Coding System	BBE MM.YYYY = Month & Year
Is this product Suitable for Freezing?	No

General Appearance:	
Appearance	Red
Texture	Medium, smooth texture with ginger fibres
Aroma	Mixed spice aroma
Flavour	Medium acidity, gingery & salty
Size (e.g. Slice, Dice)	N/a

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Instructions:	
Usage instructions	Stir well before use Cooking Instructions It is important that this product is not consumed uncooked. Recipe Instructions Marinate paste with chosen ingredients and cover in the fridge up to 24 hours. Serving Instructions Bake, grill or BBQ until cooked.
Cooking Instructions	See label
Recipe Instructions	
Serving Instructions	

Ingredient Declaration:	
Water, Ginger Purée (18%), Ground Spices [Coriander (3%), Cumin (3%), Paprika, Spices], Salt, Tamarind (8%), Garlic Powder (3%), Acids (Acetic Acid, Lactic Acid), Colours (E163, E122, E129)	
May contain Mustard, Peanuts and Nuts E122 and E129 may have an adverse effect on activity and attention in children	

*For Allergens See Ingredients in **Bold**.

Recipe		
Ingredient	Percentage Range (QUID)	Country of Origin
Water		
Ginger Purée	18%	
Ground Spices [Coriander (3%), Cumin (3%), Paprika, Spices]		
Salt		
Tamarind	8%	
Garlic Powder	3%	
Acids (Acetic Acid, Lactic Acid)		
Colours (E163, E122, E129)		

* This must include additives used as processing aids etc.

Additives / Processing Aids:					
E No.	Name	Quantity in finished product (mg/kg)	In which Ingredient	Function	Processing Aid?
E260	Acetic Acid	Acid		Acidity Regulator	No
E270	Lactic Acid	Acid		Acidity Regulator	No
E122	Azorubine; Carmoisine	Colour		Colouring Agent	No
E129	Allura Red AC	Colour		Colouring Agent	No
E163	Anthocyanins	Colour		Colouring Agent	No

Product Tests		
Test	Target	Frequency
Staphylococcus Aureus	<100	By exception
Salmonella spp	Absnet in 25g	By exception
E.coli	<10	By exception
Viscosity	1.5-3.5cm Cold 10 secs	Each batch
Moisture	60-70%	Each batch
pH	2.60 - 3.5	Each batch
Acidity	2.5 - 3.5%	Each batch
Salt	9.0 - 11.0%	Each batch

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Nutritional Data	Per 100g	Calculated/Analytical	As Sold/Consumed
Energy		Calculation	
kJ	403	Calculation	
kcal	96	Calculation	
Fat	2.7	Analysis	
of which saturates	0.3	Analysis	
of which monounsaturates			
of which polyunsaturates			
Carbohydrates	10.1	Analysis	
of which sugars	4.2	Analysis	
of which polyols			
of which starch			
Protein	3.5	Analysis	
Salt	9.85	Calculation	
Sodium (mg)			
Fibre			
Vitamin D			

Allergens	Contains Yes/No	May Contain Yes/No	Handled on Same line Yes/no	Handled on Site Yes/No	Comments
Celery and products thereof	No	No	No	No	
Cereals containing gluten and products thereof	No	No	No	Yes	
Crustaceans and products thereof	No	No	No	No	
Eggs and products thereof	No	No	No	No	
Fish and products thereof	No	No	No	No	
Milk and dairy products (including lactose)	No	No	No	No	
Mustard and products thereof	No	Yes	Yes	Yes	
Nuts and nut products	No	Yes	Yes	Yes	Almond and Cashew
Peanuts and products thereof	No	Yes	Yes	Yes	Ground, pieces and paste peanut
Sesame seeds and products thereof	No	No	No	No	
Soybeans and products thereof	No	No	No	Yes	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre *	No	No	No	No	
Lupin and products thereof	No	No	No	No	
Molluscs and products thereof	No	No	No	No	

GMO/Irradiated Products:	Yes/No	Comments
Genetically Modified Ingredients	No	
Irradiated Ingredients	No	

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Animal Products:	Product	Used on same line	Handled on Site	Additional Information
	Yes/No	Yes/No	Yes/No	
Beef	No	No	No	
Lamb	No	No	No	
Pork	No	No	No	
Chicken	No	No	No	
Fish	No	No	No	
Shellfish	No	No	No	
Other	No	No	No	

Suitability/Sustainability	Yes/No	Comments
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	
Kosher	No	
Halal	Yes	
Suitable for Coeliacs	Yes	
RSPO certified Palm Oil	N/A	No palm oil in recipe

Colours/Flavourings/Preservatives	Free From (Yes/No)	Comments
Artificial Colours	N	E122 & E129 may have an adverse effect on activity and attention in children
Artificial Flavourings	Y	
Artificial Preservatives	Y	

Foreign Body Controls:			
	Yes/No	Standard	Frequency
Metal Detection:	Yes	4.0mm FE, 4.0mm NFE, 5.0mm SS , 20mm SS	Hourly
Other Metal Control:			
X-Ray Parameters			
Sieving / Filtration (include dimensions)			
Other (please specify)			

Packaging Details:			
	Primary	Secondary	Tertiary
Description:	Plastic Jar, Plastic Lid, Label	Cardboard Tray, Plastic Shrink Film, Paper Label	Plastic Stretch Wrap Paper Label, Pallet Cardboard
Material	APET, PP Cardboard wad, Paper NiklaPET wet glue	120 bleached Kraft/E /Test, Polythene blend, Thermal white paper (self-adhesive)	LLDPE, Thermal white paper (self-adhesive), Wood, Test board & flute
Weight	Plastic Jar and lid 109g, label 2g	Cardboard tray 26g, Plastic shrink film 10g, Paper label 1g	
Gauge			
Dimensions (mm)	135 x 135 x 186mm	280 x 145 x 188mm	
Barcode	5011308306447	05011308306287	
Sealing Method	Induction seal on jar		
Coding Method & Position			
Languages on labelling			

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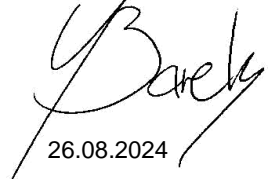
Packaging Details (miscellaneous)	Details
Packaged in a protective atmosphere	No
Does the food contact packaging contain Bisphenol A	No
Details of tamper evident seal / closure (where appropriate)	Induction seal on jar
Weight of primary product in g (gross)	2611
Weight of sealed case in g (gross)	5260

Pallet Configuration:	
Products Per Outer	2
Outers per Layer	28
Number of Layers	6
Cases Per Pallet	168
Finished Pallet Weight in kg	937.2kg
Finished Pallet Height in mm	1278
Is double Stacking permitted	No

Authorisation:			
Name:	Position:	Signature:	Date:
Alan Roderick	Technical Manager	<i>Alan Roderick</i>	13/7/2023

Document Control:			
Version:	Effective From:	Status:	Comments:
1	28/12/2016		New specification format.
2	18/7/2019		Revision
3	25/10/2021		Review
4	13/7/2023		Review

Stutzer QC approved


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